

2. (Amended) Device according to claim 1, characterized in that two scraping devices are provided.

3. (Amended) Device according to claim 1, characterized in that the or each scraping device comprises at least two disc-like scraping elements.

4. (Amended) Device according to claim 1, characterized in that the or each scraping element is of rotatable construction.

5. (Amended) Device according to claim 1, characterized in that at least one scraping device comprises an element for pulling back the tender sinew.

6. (Amended) Device according to claim 4, characterized in that the disc-like scraping elements are of pivotable construction such that the circumferential surfaces of their discs are arranged so that they can be rolled over the wishbone from the body joint of the poultry carcass.

7. (Amended) Device according to claim 4, characterized in that in front of each scraping device in the direction of conveying is arranged at least one measuring device.

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11. (New) Method for removing the fillets from the eviscerated carcasses of poultry whose extremities have been detached, including the steps of:

introducing into device for removing fillets;

detection of the individual carcass dimensions by recording carcass-specific data;

control of the or each scraping device and mounting of scraping elements on previously determined body joint points;

subsequent detachment of the fillets from the skeleton by the disc-like scraping elements, and

final and complete detachment of the fillets by subsequent scraping tools.

12. (New) Method according to claim 11, characterized in that detection of the carcass dimensions is effected by mechanical sensing of the body joint points.

13. (New) Method according to claim 11, characterized in that the two sides of the poultry carcass are processed one after the other.